

TONTINE HOTEL

3 COURSES £30

FESTIVE MENU

2 COURSES £25

ROASTED BUTTERNUT SQUASH & SAGE SOUP (V) (G) (D)
with a Warm Crusty Roll & Butter

CRISPY BREADED BRIE, CRANBERRY & PORT CHUTNEY (V) (G) (D) (SD)
with Dressed Winter Leaves

SMOKED SCOTTISH SALMON GF Available (G) (F) (D)
with Pickled Cucumber, Caper Crème Fraîche & Oatcakes

GARLIC KING PRAWNS GF Available (G) (CRU) (D)
with Chilli, Parsley & Garlic Bread



TRADITIONAL ROAST TURKEY CROWN GF Available (G) (D)
*with Pork & Herb Stuffing, Pigs in Blankets, Roast Potatoes
and Seasonal Vegetables & Rich Gravy*

SLOW-BRAISED SCOTTISH BEEF DAUBE (D) (SD)
with Horseradish Mash, Roasted Root Vegetables & a Red Wine Jus

PAN-ROASTED FILLET OF SALMON (F) (D)
with Crushed Herb Potatoes, Tender stem Broccoli & Lemon Butter Blanc

BUTTERNUT SQUASH & LENTIL WELLINGTON (VG) (C) (P) (N)
with Roast Potatoes, Seasonal Vegetables & Vegan Gravy



WHITE CHOCOLATE & RASPBERRY CHEESECAKE (G) (E) (D) (N) (SO)

STICKY TOFFEE PUDDING GF & Vegan Available (G) (D)
with Butterscotch Sauce & Vanilla Ice Cream

CHOCOLATE & VANILLA TORTE (G) (P) (N) (SO)
with Chantilly Cream & Strawberry Compote

TRADITIONAL CHRISTMAS PUDDING GF & Vegan Available (G)
with Brandy Sauce

ALLERGEN INFORMATION

PLEASE NOTE: OUR MENU IS A GUIDELINE ONLY. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM BEFORE ORDERING. WE WILL BE HAPPY TO ASSIST YOU.

SUITABLE FOR: V – VEGETARIAN VG – VEGAN GF – GLUTEN FREE
DISHES CONTAIN: C – CELERY G – CEREALS INCLUDING GLUTEN CRU – CRUSTACEA E – EGG PRODUCTS F – FISH/BONES L – LUPIN
D – MILK/DAIRY MOL – MOLLUSCS MUS – MUSTARD P – PEANUTS N – NUTS SS – SESAME SO – SOYA SD – SULPHUR DIOXIDE